Big Spoon
CREAMERY

OUR STORY

At Big Spoon, we're really passionate about two big ideas: making the best possible ice cream, and using it as a vehicle to positively impact our community. We are proud to offer handmade artisanal ice cream with a focus on local and seasonal ingredients. From local dairy from a 4th generation small dairy farm, to seasonal fruit throughout the year, to herbs from our own on-site garden, we're committed to making the highest quality ice cream possible with the best ingredients and an impeccable attention to detail.

Our journey started in 2010 after meeting while working under James Beard Award Winning Chef Frank Stitt. We eventually started dating and got married in April 2014. Three months later, Big Spoon was born as a pop-up in our driveway. This quickly evolved into an ice cream cart, then a truck, and eventually our first brick-and-mortar location in Avondale in 2017. Two years later, we opened our second location in Homewood, and then a third in Huntsville in 2023.

When you visit our shops, we hope you have the best ice cream of your life. But more than that, our hope is that you experience meaningful hospitality and make lifelong memories with the people that you love.

Thank you for visiting, we are so glad that you're here!

Forever Ice Cream Dreamin',
Ryan & Geri-Martha O'Hara

Big Spoon
CREAMERY

SAMMIES

COOKIES & CREAM
chocolate cake cookies
allergens: dairy, egg, gluten

THE CLASSIC
vanilla bean ice cream, chocolate chip cookies, Maldon sea salt
allergens: dairy, egg, gluten

OATMEAL CREAM PIE
oatmeal cookies
allergens: dairy, egg, gluten

BROWN BUTTER PECAN
honey graham cookies, dark chocolate dip, candied pecans
allergens: dairy, egg, gluten, nuts

PUMPKIN COOKIES & CREAM
gingersnap cookies, toasted pumpkin seeds
allergens: dairy, egg, gluten

SPECIALTY

MILKSHAKE
two scoops of any flavor, whole milk, whipped cream

MALT
two scoops of any flavor, whole milk, malted milk powder, whipped cream

FLOAT
two small scoops of any flavor, your choice of Mexican Coke or Sprecher Root Beer

ICE CREAM

COOKIES & CREAM
vanilla bean ice cream, chocolate cookie crumble
allergens: dairy, egg, gluten

CHOCOLATE
Tcho 62% dark chocolate, Republica 40% milk chocolate
allergens: dairy, egg

VANILLA BEAN
Madagascar vanilla beans
allergens: dairy, egg

BLACK WALNUT BROWNIE BATTER
walnut-infused ice cream, brownie batter, toasted walnuts
allergens: dairy, egg, nuts, gluten

SEA SALT CARAMEL BANANA
caramel and banana ice cream, Maldon sea salt
allergens: dairy, egg

PUMPKIN COOKIES & CREAM
pumpkin ice cream, gingersnap cookie crumble
allergens: dairy, egg, gluten

CHOCOLATE CHIP COOKIE DOUGH
sweet cream ice cream, chocolate chip cookie dough, malted fudge
allergens: dairy, egg, gluten

BROWN BUTTER PECAN
brown butter ice cream, candied pecans
allergens: dairy, egg, nuts

FRESH GINGER
fresh ginger ice cream
allergens: dairy, egg

OATMEAL CREAM PIE
cream cheese ice cream, oatmeal cookies
allergens: dairy, egg, gluten

LEMON ELDERFLOWER SORBET (V)
fresh lemon juice, elderflower
allergens: none

RASPBERRY RIPPLE (V)
vegan vanilla ice cream, raspberry jam, dark chocolate flakes
allergens: coconut

SUNDAES

THE LITTLE SPOON
scoop of Vanilla Bean, dark chocolate rum brownie, malted fudge, salted caramel, candied hazelnuts, amarena cherry, caramel glass, coffee whipped cream
allergens: dairy, egg, gluten, nuts

THE BIG SPOON
two scoops of Vanilla Bean, two dark chocolate rum brownies, malted fudge, salted caramel, candied hazelnuts, amarena cherries, caramel glass, coffee whipped cream
allergens: dairy, egg, gluten, nuts

THE ORIGINAL
one scoop of Vanilla Bean, malted fudge, candied hazelnuts, vanilla whipped cream, amarena cherry
allergens: dairy, egg, gluten, nuts

SEASONAL SUNDAE:
PUMPKIN & PECANS
split scoop of Pumpkin Cookies & Cream and Brown Butter Pecan, salted caramel, candied pecans, brownie bites, vanilla whipped cream
allergens: dairy, egg, gluten, nuts

BIG SPOON CREAMERY

is a small-batch, artisan ice cream company that started right here in Birmingham, AL, in 2014! You'll find us scooping new flavors every month or two, allowing us to focus on local and seasonal ingredients. From partnering with local farmers and purveyors, to using seasonal fruits, and even growing our own herbs on-site, we're committed to making the highest quality ice cream possible with the best ingredients!

OWNERS • GERI-MARTHA & RYAN O'HARA
EXECUTIVE CHEF • GERI-MARTHA O'HARA
PASTRY DIRECTOR • EJ SMITH